

RISE OF LITTLETON

THAW'S CHIEF COUNSEL ONCE A TRACK WALKER.

His Ambition to Be a Great New York Lawyer Realized — Nominated Parker for Presidency at St. Louis Convention.

New York.—Martin W. Littleton of New York, the Helasco of the legal profession, is the principal figure in the second trial of Harry K. Thaw.

It only needs a glance at his lower jaw to see this must be so. Not even petite Evelyn will be allowed to rival Martin W. Littleton in the fierce white light that beats upon this sensational murder trial.

And when he faces Jerome across the trial table it will be Greek meeting Greek, and Jerome will be given the battle of his life.

There will be no Fluffy Ruffles posing, no affected and affecting sweet school girl simplicity, no flights of golden California rhetoric, no "American dementia" in the second Thaw trial. That is not the Littleton method; he attains his ends by more subtle stratagems.

Littleton personifies force and decision; he is strong physically and mentally, sure of himself, self-confident. The ponderous Littleton jaw is enthusiastically seconded by the straight, firmly closed, almost curveless Littleton lips.

When Martin W. Littleton "consented" to become chief counsel for Thaw—it is characteristic of the man that he "consented" instead of "accepting" as a smaller man would have done—he served notice on the whole Thaw family that they must keep "hands off."

Littleton's rise in the legal profession has been meteoric. In 1888 he was a trackwalker in Weatherford, Tex., marked among his fellows for his quick wit and ready repartee. His ambition was voiced first in a



MARTIN W. LITTLETON.

chance verbal clash with the foreman of a section crew, whom he was warning.

"You're a pretty bright young man," the foreman sneered, "I reckon you expect to be a freight conductor some day?"

"No," the trackwalker replied soberly, "I'm going to be a lawyer in New York city."

"Pretty far cry that," the foreman jeered.

"No farther than from rail splitter to president," Littleton replied, and walked away.

Eight months later he entered the office of the district attorney of Weatherford county as clerk and law student. He "fairly ate the law books," the district attorney said afterward.

After being admitted to the bar he went to Dallas. In two years he was assistant district attorney. His fame as a prosecutor soon spread throughout the state. His grasp of criminal law was remarkable, his handling of a jury marvelous.

He married in Dallas and soon afterward came to New York. He was unknown here, had little money, but was loaded down with nerve. He won quick recognition in Brooklyn. When he was selected by William F. Sheehan to nominate Alton B. Parker for the presidency at the St. Louis convention, his reputation was assured. It was the brilliancy of that nominating speech that paved the way to his later recognition in the metropolis.

Martin W. Littleton strongly resembles David Belasco, except he is heavier and shorter and his hair is still untinged with gray. There is the same smoothly shaven face, the same firm chin and generous breadth of lower jaw, that undefinable air of driving straight to the mark; and above all the same leonine locks, thrown carelessly back from the brow, bristling with electricity, vital with life, marking the man as out of the ordinary.

In speaking he is calm and deliberate, using few gestures and holding attention by the force of his strong personality.

WAY OF MODERN ITALY.

Beauty of Perugia's Famous Oratory to Be Marred by a New Building.

Rome.—Lovers of Italy's art treasures will be sorry to learn that it is intended to build a modern house in the small picturesque square leading to the celebrated Oratory of Saint Bernardino of Sienna in Perugia, and that it will hide in part the view of its beautiful facade. This oratory was built in 1450 by the magistrates of Perugia, who were anxious to leave to their native city some enduring mark of the man whose influence in a time of extreme moral depravity and constant party strife had been purely one of good to the citizens of Perugia.

The life of St. Bernardino of Sienna is familiar to most people. Like St.



Facade of Saint Bernardino's Oratory at Perugia.

Francis he exercised an extraordinary power over the minds of men in the Middle Ages by the mere example of pure living and beauty of character, but perhaps his power lay a little more in preaching and in stirring men to action than that of the saint of Assisi, whose influence was essentially peaceful. His whole life was a struggle for light in a very dark age. He was full of unselfishness and charity, and it is said that he started the first Monte di Pietà or pawnshop, which still exists at Perugia.

The facade of the oratory is the work of a Florentine sculptor, Agostino Ducci, and is an interesting work of art. It is built of the pink colored marble of the country, decorated with terra cotta figures and white marble garlands.

The saint is represented in the center, holding a square tablet with the initials of Christ, surrounded by angels playing different instruments. His miracles are represented in plaques underneath, while his virtues are shown by means of six figures, which stand for Humility, Mercy, Purity, Religion, Patience and Holiness.

The facade is elaborately decorated, and it is considered a masterpiece of singular beauty. It is not clear why this particular spot was chosen on which to build the oratory, but probably the reason was its close proximity to the Convent of St. Francis of Prato, where the saint lived while at Perugia.

There is something touching in the associations of the Oratory of St. Bernardino, and the thought of marling its beauty in any way seems nothing short of desecration. But the spirit of the present day is distinctly material. A well paying hotel is considered far better than the unobstructed view of a celebrated facade, and the cult of preserving the surroundings of works of art seems gradually disappearing in Italy.

STORK WITH A WOODEN LEG.

This Bird Learned the Use of a Timber Limb.

Paris.—A stork in Algiers is the first of its kind to profit from the higher civilization and introduce the wooden leg to birdland. Marinette, as this stork was christened by its owner, had



Stork That Wears a Wooden Leg.

the misfortune to break its left leg and the bones refused to knit. Presently signs of gangrene began to appear and threatened the life of the bird. Then it was that an original idea came into the head of the bird's owner. Why not amputate the stork's leg above the knee and fit a wooden leg to the stump? This was done and now Marinette is quite well and walks about the yard, somewhat more stiffly, but otherwise just as well as before.

Forgot Himself.

American Heiress—Gracious! My hair is coming down. Won't you please push that bunch back into its place and hold it while I fasten it?

Count De La Fayette Mont Morency—Certain-mong, meers. Dear, eet ees fineesh. Next!—New York Weekly.

SOME FRUIT SALADS

DESIRABLE ADDITIONS TO THE DINNER MENU.

Apples Cut in the Shape of Tulips Are the Foundation of One of the Best of These Recipes —Lettuce Salad.

This is the season when salads are a noticeable feature of a dinner. The fruit salads are very nice and may be prepared in numerous ways. One pretty way to make a fruit salad is known as the tulip salad. Select very bright red apples and do not pare. Remove the cores and slice the sides in little points to give the appearance of a tulip and scoop out the contents. Make a filling of chopped oranges, bananas, pineapples and the meat from the apple. Drain off all juice and mix the fruit with chopped nuts. In each dish place an apple on white lettuce leaves, preferably the small ones from the heart of the lettuce, and mix a few pieces of parsley in it to give a neat effect. Fill the apples with the fruits. After the dessert is served pass a dressing made of mayonnaise and the fruit juices previously extracted.

Orange shells may be filled in the same manner and just as pretty are the lemon receptacles made from lemon rinds. A lettuce salad is made by filling lettuce leaves with finely chopped cabbage and celery. This is placed in a small dish and surrounded with a layer of beets run through the ricer. You have no idea what a pretty decoration the beets make and the color can be changed by mixing the nuts with finely chopped celery. The meat chopper is best for making this. Save celery tops for decorative purposes.

In making the mayonnaise, one really should use a good egg beater to make all ingredients very light, for this gives the desired smoothness to the mixture. Oils should be gradually added, and all acids added when the mayonnaise is done to prevent it from curdling. By all means cook your mayonnaise if you do not wish it to taste of raw eggs. Use sliced eggs, pickled onions, and olives to garnish vegetable salads.

German Marzipan.

One pound sweet almonds, two ounces bitter almonds, blanched and chopped fine. Add one pound powdered sugar and two tablespoons of rose water, just enough to moisten the ingredients so they may be kneaded by hand. Form the mass into a ball and let stand 15 minutes or so. Cut slices from the ball on a board sprinkled well with powdered sugar. Sift sugar over rolling pin and roll slices to about one-quarter inch thick. Cut in fancy shapes, hearts, diamonds, etc. Cut strips from plain sheet and fasten to edge of shapes like tart crusts, with rose water, crimping them with a fork.

Sprinkle sheets of paper with sugar, lay on a board and bake the cakes on this in a moderate oven till a light brown. Fill them while hot with the following mixture, prepared beforehand: One and one-half pounds powdered sugar, juice of a large lemon, two tablespoons rosewater; stir slowly a long time, till it looks quite clear. If it gets too hard add more rosewater. After filling the cakes do not remove from the board till they are cold.

Washing and Ironing Wisdom.

Put clothespins in a small basket that has a hook made of wire on the handle. Slip the hook over the line and push the basket along as you hang the clothes.

Prevent scorching ironing sheet by tacking a piece of asbestos paper about 12 inches square on end of board where the iron is set. The paper will not burn and it saves the sheet.

On ironing day fold the sheets four times and lay smooth on the kitchen or laundry table, then fold the tablecloths and place on sheets, then pillow slips, towels, napkins, handkerchiefs, etc. Then iron each piece as you come to it, and by the time you get to the sheets they will need but little more ironing. The work can be done much quicker and does not require so many irons, thereby saving footsteps.

Peppers, Clams and Mushrooms.

A delectable dish is made of green peppers, clams and mushrooms. Take a slice from the top of each pepper and remove the seeds and white pulp. Then wash and break a cupful of fresh mushrooms in pieces and cook them for two or three minutes in a tablespoonful of butter. Turn in half a cupful of cream, a quarter of a cupful of soft breadcrumbs, half a cupful of chopped clams and a beaten egg.

Season with salt and pepper, add the mushrooms and fill the mixture into the peppers. Bake in a moderate oven for 20 minutes, or until the peppers are tender, basting them now and then with hot water seasoned with melted butter.

Potato Cobbler.

Peel and slice one pint of sweet potatoes, place in a porcelain-lined stewpan, with two cups of light brown sugar, half a cup of butter and half a teaspoonful of cinnamon, quarter of a teaspoonful of cloves and quarter of a nutmeg, and sufficient boiling water to cover nicely; boil until potatoes are soft, but not mushy; thicken with a level tablespoonful of flour, stirred in cold water until smooth; take from the fire and put in a wine glass of sherry and a tablespoonful of brandy. Line a deep dish with the mixture, cover with a crust of the paste and bake in a moderate oven until a light brown.

THE COMING ELECTION.

How the District Will Be Divided. The District of Columbia will be divided into twenty-two districts, as follows:

First District—All that part of the county of Washington, outside the limits of the cities of Washington and Georgetown, lying east of Lincoln avenue and Bunker Hill road.

Second District—All that part of the county of Washington, outside the cities of Washington and Georgetown, lying west of Lincoln avenue and Bunker Hill road.

Third District—All that part of the city of Georgetown lying west of High street.

Fourth District—All the part of the city of Georgetown lying east of High street.

Fifth District—All that part of the city of Washington lying west of twenty-first street west.

Sixth District—All that part of the city of Washington lying south of K street north, between Fifteenth street west and Twenty-first street west.

Seventh District—All that part of the city of Washington lying between K street north and N street north, and Fifteenth street west and Twenty-first street west, and north of N, between Fourteenth street west and Twenty-first street west.

Eighth District—All that part of the city of Washington lying north of N street north, between Seventh street west and Fourteenth street west.

Ninth District—All that part of the city of Washington lying between G street north and N street north, and between Eleventh street west and Fifteenth street west.

Tenth District—All that part of the city of Washington lying between G street north and the canal, and between Eleventh and Fifteenth streets west.

Eleventh District—All that part of the city of Washington south of canal and east of Eighth street west.

Twelfth District—All that part of the city of Washington lying between Seventh street west and Eleventh street west and between G street north and the canal.

Thirteenth District—All that part of the city of Washington lying between Seventh street west and Eleventh street west, and between G street north and N street north.

Fourteenth District—All that part of K street north, between North Capitol street and Seventh street west.

Fifteenth District—All that part of the city of Washington lying between D street north and K street north, and between North Capitol street and Seventh street west.

Sixteenth District—All that part of the city of Washington lying between North and South Capitol streets and Seventh street west, and between D street north and the canal.

Seventeenth District—All that part of the city of Washington lying between G street south and the canal, and between South Capitol and Eighth streets west.

Eighteenth District—All that part of the city of Washington lying south of G street and Eighth street west.

Nineteenth District—All that part of the city of Washington lying north of E street north, between North Capitol street and Fifteenth street east.

Twentieth District—All that part of the city of Washington south of E street north, between North and South Capitol streets and Fourth street east.

Twenty-first District—All that part of the city of Washington lying east of Fourth street east, and between E street north and E street south.

Twenty-second District—All that part of the city of Washington lying south of E street south and east of Fourth street east.

Pantry Lore.

Cover the shelves with white oilcloth; they are so much more easily kept clean.

Keep dry supplies in glass preserve jars, labeled.

Have sewing implements at hand for dressing fowls—strong cotton, celluloid thimble, tape, twine, needle and scissors.

Keep a roll of cheesecloth for bags and strainers.

Cotton cloth for pudding and dumpling bags will be needed; also bands for binding the beef roast.

A big apron, a basin of warm water and towels are essentials.

Sugar, flour, soap and starch can be bought in large quantities at a saving, for they will not spoil.

Perishable things, like cornmeal, oatmeal, codfish, raisins, olive oil and potted and canned goods had best be purchased in small lots.

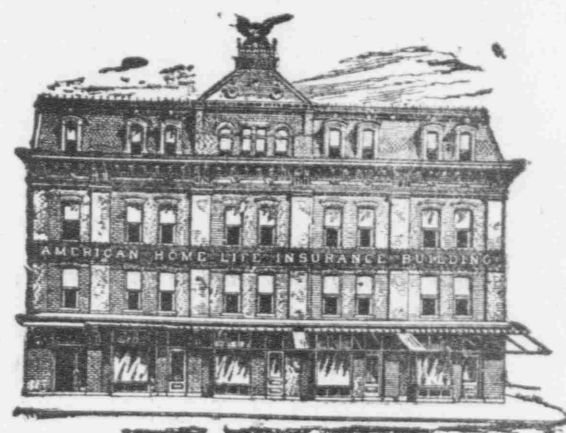
Curried Vegetables.

Four level tablespoonfuls butter, one-half onion sliced, four level tablespoonfuls flour, one level tablespoonful curry powder, one-half level teaspoonful salt, two cupfuls hot milk, one cupful cooked peas (fresh or canned), one cupful potato (diced), one cupful turnip (diced).

Cook the onion in the butter for five minutes, but do not brown; add the flour, curry powder and salt and stir until blended. Add gradually the milk and stir until thick and smooth. Strain this over the vegetables and heat in a double boiler.

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